

WEDNESDAY 29TH APRIL
UNUSUAL VARIETIES
165PP

Including unusual variety wines paired with each course

Oyster, warrigal greens & desert lime granita

'Fairy Tale' open sandwich

Spelt bread, trout roe, salmon roe, whipped cod roe cream, wasabi leaves

Mosaic of Australian fishes with coconut & bergamot dressing

Morel mushroom, duck parfait, yuzu glaze

Duck phitivier, shiitake, aged cheddar, truffle jus

Our porchetta, salsa verde, mustard jus

Sticky date pudding

Battarga

198 BAY ST. BRIGHTON